

Mulai Kattiya Payaru (Sprouted Green Gram) Dosai Recipe

Ingredients:

Mulai Kattiya Payaru (Sprouted Green Gram) – 1/2 cup

Dosai Batter – 1 cup

Oil as required

Salt as per taste

Preparation:

1. Add salt to the sprouted gram and grind together in a mixie.
2. Add this to the batter and mix well.
3. Heat a tawa over medium flame.
4. Pour a ladleful of the batter and spread to a thick circle.
5. Add a little oil to the sides and cook on both sides.
6. Remove and serve hot with chutney of choice.

